



## *Philly Cheese Steak Sloppy Joes*



### **Ingredients:**

- 1 teaspoon olive oil
- 1 pound 16 oz. lean ground beef
- 1 medium onion, chopped
- 1 green bell pepper, chopped (or half green, half red)
- 2 Tablespoon steak sauce, I used A1
- 1 Tablespoon Worcestershire sauce
- 1 cup low-sodium beef broth
- Kosher salt and freshly ground black pepper, to taste
- 4 hoagie rolls

### **Ingredients for the Cheese Sauce:**

- 1 Tablespoon unsalted butter
- 1 Tablespoon flour
- 1 cup milk
- 1 cup shredded provolone cheese

### **Method:**

1. Add oil to a large skillet set to medium-high heat. Add beef and cook 5-6 minutes, or until browned. Add onion and bell pepper and cook another 3-4 minutes, until vegetables soften. Stir in Steak Sauce, Worcestershire sauce and beef broth. Bring to a simmer and cook about 2 minutes. Season with salt and pepper.
2. Split open hoagie rolls and remove some of the soft insides, leaving a bed to hold the meat mixture. Toast rolls and set aside.

### **Method for the Cheese Sauce:**

1. Melt butter in a medium saucepan over medium-high heat. Whisk in flour and cook 1 minute. Whisk in milk, bring to a simmer, and let thicken, about 2 minutes. Turn off heat and stir in cheese until melted.
2. To serve, place scoopfuls of meat mixture into rolls and top with cheese sauce.